

FLAT TOP HILLS

ROSÉ // CALIFORNIA // 2020

ABOUT

Flat Top Hills is named after our rolling vineyards surrounded by visually stunning summits that fueled the imagination and created adventures at a young age for the fourth generation of the Mondavi family. These flat-topped hills inspire us and are at the core of our desire to satisfy your palate and stir your soul. We invite you to find your own Flat Top adventure by enjoying our stylized wines.

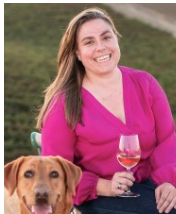


find your **FLAT TOP** moment ...



“Chilling at a local, outside concert with a blanket, picnic basket, cheese, some charcuterie and some Rosé—that’s my Flat Top Hills moment.”

Randy Herron, Winemaker



“Chatting fireside with my sisters and sipping our favorite Rosé, Flat Top, of course, are the best moments. I wouldn’t give up those special times for anything. That’s the spirit of Flat Top Hills.”

Angelina Mondavi,
Consulting Winemaker

TASTING NOTES

Our Flat Top Hills Rosé of Grenache and Carignan is fruit-forward, yet dry and supple. This beautiful pink hued wine suggests aromas of strawberry cream pie, guava and has floral notes with a touch of whipped cream and mango on the finish.

PHILOSOPHY

Made with meticulous care and attention to detail, Flat Top Hills wines highlight the best characters of the vineyards and the grape varietals. Gentle handling and natural winemaking allow the quality of the vineyards to shine, showcasing the essence of the fruit and true varietal expression.

PLACE

The rolling landscape unfolds to reveal pockets of vineyards beneath a broad expanse of sky. It’s a Mediterranean climate, with warm days and cool nights, where grapes develop robust flavors during the temperate growing season. We source some of our grapes from our 300 planted acres of family-owned vineyards in Dunnigan Hills.

Primary Growing Regions: Dunnigan Hills, District 11 and District 12

FOOD PAIRING NOTES

Flat Top Hills Rosé has depth of flavor and richness that pair with many foods, and it’s an excellent go-to wine for dinner, not just hors d’oeuvres! We love pairing this wine with a wide range of main courses, like beet risotto, rich, cheesy dishes, as well as a wide variety of cheeses.

APPELLATION: CALIFORNIA
COMPOSITION: ROSÉ OF GRENACHE AND CARIGNAN
ALCOHOL: 13.0%
PH: 3.49
TA: 0.67g/100ml
SERVING TEMPERATURE: 50-55° F